

Veggie Lasagna

No need to fear, veggie lasagna is here!

- Prep time - 20 minutes
- Cook time - 45 minutes
- Servings - 10 to 12

Ingredients

- 10 ounces of lasagna noodles
- 1 medium onion, chopped
- 4 cloves garlic, chopped
- 1 red bell pepper, diced
- 24 ounces white mushrooms, chopped
- 4 squash (yellow or zucchini), diced
- 28 ounce can whole tomatoes
- 1/2 cup white wine
- 1/4 cup fresh parsley, chopped
- 1/2 teaspoon red pepper flakes
- 30 ounces of ricotta cheese
- 2 eggs
- 1/2 cup grated Parmesan (plus a little extra to sprinkle on later)
- 1 pound thinly sliced mozzarella cheese

Protocol

1. Preheat your oven to 350°F.
2. In a large pan, heat olive oil over medium heat. Add in the garlic and onions and cook for a minute or so, then add in the peppers and squash and cook for another minute. Finally, add in the mushrooms and cook for another 2 to 3 minutes (or until the mushrooms begin to shrink).
3. Add the wine and pepper flakes. Season with salt and pepper to taste.
4. Add in the can of whole tomatoes. Use your hands to crush the tomatoes before mixing into the pan.
5. Let simmer for 20 minutes. Stir in the parsley towards the end.
6. Meanwhile, combine the ricotta cheese, eggs, and Parmesan in a small bowl. Add in a pinch of salt and pepper.
7. In a 9x13 inch baking dish, alternate the layers: veggie sauce, lasagna noodles, cheese mix, then mozzarella slices. Do this for about 3 layers. Add to the top layer the Mozzarella slices and extra Parmesan cheese.

8. Cover in foil and bake for 20 minutes. Remove the foil and bake for another 5 to 10 minutes or until nice and bubbly.

9. Serve and enjoy!